Barolo DOCG Zinzasco

Brick red in color with ample and lovely aromas of strawberry, cherry, licorice, and aromatic herbs, with hints of tobacco and leather. Soft and velvety on the palate, balanced and with notable personality. Clean, fine, elegant and persistent on the nose with pleasant, medium tannins. 50% of the Nebbiolo grapes come from the village of Verduno and for 50% from the village of La Morra, from 10 diferent MGA.

Wine exported to: USA

Most recent awards

Winemaking and Aging

Grape Varieties: 100% Nebbiolo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	25 days
Type of yeast:	Native/cultivated
Malolactic fermentation:	Yes
Aging containers:	Tonneaux and large barrels
Container size:	2,500 L and 500 L
Aging before bottling:	Over 24 months

🍷 Vineyard

Vineyard location:	From vineyards located in Verduno and La Morra
Vineyard size:	34.5 acres (14 ha)
Soil composition:	The MGAs from which Barolo Zinzasco derives are 10, with significant diferences, in Verduno and La Morra. In particular in La Morra we also find the presence of the chalk vein, which influences the aromatic component of the wines giving more intensity.
Vine training:	Guyot
Altitude:	720-1,440 feet (220-440 meters)
Vine density:	4,500 vines per hectare
Yield:	3.3 lbs per acre
Exposure:	South/Southwest/Southeast
Age of vines:	1935-2015
Time of harvest:	Early to mid-October
Total yearly production (in bottles):	18,000

🔔 Tasting Notes and Food Pairings

Tasting notes:	Brick red in color with ample and lovely aromas of strawberry, cherry, licorice, and aromatic herbs, with hints of tobacco and leather. Soft and velvety on the palate, balanced and with notable personality. Clean, fine, elegant and persistent on the nose with pleasant, medium tannins.
Food pairings:	Excellent with rich pasta and creamy risotto as well as braised or boiled meat and aged alpine cheese.
Aging potential:	20-30 years
Alcohol:	14.50%
Winemaker:	Diego Morra & Davide Cavallo